



BISTROT DES FALAISES

La Carte

Starters

Marinated eggplant - Brocciu with lemon whip
Piedmont hazelnuts - Bologna €15

Trout gravelax - Cucumber water - Dill oil
Strawberry pickles - Almond milk €17

Main Courses

BBQ beef tongue - Salsa verde
Grilled padron and zucchini €25

Peach of the day - Mushrooms
Homemade dashi - Grey shrimps 27€

DESSERTS

Chocolate génoise - Blueberries in textures - Chantilly €10

Siphon lait - Crème brûlée ice cream
Streusel almonds / hazelnuts - Creamy Dulce €10

*We work mainly with seasonal produce and local producers.
As we adapt to the climate and our producers, the menu may change significantly.*

*Price and service included, excluding drinks - Meat of French origin.
Allergen list available at checkout*

